

Woman's Realm :- Social and Personal :- Fashions :- Literature

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



3145

JACKET SMARTNESS

To be just right, of course, the clothes of the growing miss must have a bit of dash.

Today's darling little sports dress accompanied by a jacket is definitely smart. It is practical as well. And it's simplicity itself to make it. And very inexpensive too.

It's delightfully carried out in novelty pique — a yellow ground with tracings in brown. And by way of contrast, it trims its box jacket in plain matching brown pique. And the dress repeats the trim in the cap sleeves and in the modish bows at the front closing. The skirt shows new distinction in its wide box-pleat effect across the front and circular back. A yellow rough straw hat with brown ribbon completes this snappy little costume.

Style No. 3145 is designed for girls of 6, 8, 10, 12 and 14 years. For the miss of 8 years, 3 3/4 yards of 35-inch material with 3/4 yard of 35-inch contrasting is sufficient to copy it exactly.

Then again you will like it immensely with the dress fashioned of white linen and the jacket in shipp or blue linen or flannel. Trim the jacket with brass buttons sewed about an inch and one-half from either outer edge to give the effect of double-breasted closing. Use three on either side.

Red and white dotted dimity dress with plain red pique jacket, pink and white men's shirting fabric with plain pink linen jacket, opal green shantung with opal yellow and orchid and white checked gingham dress with plain orchid gingham jacket are most attractive suggestions.

Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred).

Price of pattern 15 cents.

Read These Jam and Jelly Secrets

CERTO—the easy modern way of jam and jelly making gives you half again more glasses from the same amount of fruit. Including fruit, sugar, Certo, fuel, everything... these extra glasses bring your costs down to less than jam or jelly made without Certo. Because Certo (fruit pectin) is the natural jelling substance extracted from fruit, you can make jams and jellies every month in the year in endless variety using any fresh, dried or canned fruit or fruit juice. Never a waste nor failure. Certo ensures the gorgeous colour and delicate flavour of the fresh fruit itself.

Look for the Certo recipe booklet under the label of every Certo bottle. Follow directions exactly and success is assured even with delicious varieties that never before would jell.

Should any problem of jam or jelly making perplex you, or should you desire any information whatsoever, write to the Domestic Science Department, General Foods Ltd., Cobourg, Ontario.

CERTO

Made in Canada



A Morning Smile

"Alphonse," said the heiress, "I have been thinking."

"Thinking of me, precious?" asked Alphonse.

"Indirectly, yes. I have been thinking that if you married me everybody would say you only did so to get my money."

"What care I for the unthinking world?"

"But, Alphonse, I will marry you." "My own dar—"

"And I will not have people say unkind things about you, so I have arranged to give my fortune to the missionaries. Why, Alphonse, where are you going?"

Alphonse paused long enough on his way to the door to look back and mutter: "I'm going to be a missionary!"

For The Cook

CONSERVE A LA PINEAPPLE

Have ready 1 1/2 quarts shredded pineapple and the pulp of 2 large oranges. Sprinkle the fruit with 2 1/2 quarts sugar and allow to stand overnight. Chop orange rinds until fine, cover with cold water and allow this also to stand overnight. Then cook until tender. Add the rind to the fruit and cook gently until thick.

Baird — O'Brien Nuptials

(Saint John Telegraph Journal) Holy Trinity church was the scene of an interesting wedding at 8 o'clock Tuesday morning when Rev. J. W. Holland united in marriage with nuptial Miss Mary Mildred O'Brien, daughter of Mrs. O'Brien and the late Joseph O'Brien of this city, to Frank Fraser Baird of Charlottetown, P. E. I., son of Mr. and Mrs. I. W. Baird of Chipman, N. B.

The organist, Miss Mary Harquail, played the Bridal Chorus from Lohengrin as the bride entered the church and Mendelssohn's wedding march at the close of the ceremony. During the offertory and signing of the register, William Melody sang "Ave Maria" and "O Salutaris."

The bride, who was given in marriage by her uncle, Joseph McDermott, wore a lovely gown of shell pink georgette fashioned with long, full skirt and smart jacket of matching lace. Her large picture hat of pink mohair was trimmed with pink and blue French flowers and matching velvet ribbon. She wore pink brocaded slippers to match her gown and carried Opheia roses and gypsophila.

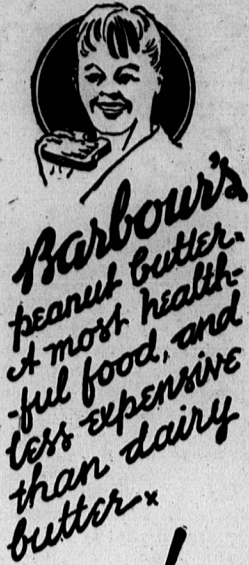
Miss Eva Flieger of Chatham, as bridesmaid, was becomingly gowned in blue chiffon, with white hat, gloves and slippers, and carried an arm bouquet of pink and white carnations. J. Allan O'Brien, brother of the bride, was groomsmen, and James E. Fritch was usher.

Following the ceremony a wedding breakfast was served at the home of the bride, 64 Somerset street, with relatives and a few friends present. The rooms were prettily decorated with garden flowers in shades of pink and white and lighted with tall pink tapers. The bride's table, which had a beautiful cloth of drawn-work, was centred with a decorated wedding cake, and had also for adornment bud vases of sweetheart roses and pale pink candles in silver candlesticks. Assisting in serving were Miss Rosalind Terris, Miss Margaret Walsh and Miss Clara Hawker.

After the reception Mr. and Mrs. Baird left for an automobile journey of a month through the Eastern States and Upper Canada and upon their return will take up residence in Charlottetown. For travelling the bride wore a stylish redingote costume with coat of skipper blue and dress of eggshell figured crepe. She wore eggshell hat and accessories to correspond.

Both bride and groom have a host of friends whose good wishes were evidenced in the large array of beautiful gifts received. The bride, who is a graduate of St. Vincent's High School and the University of New Brunswick, has been on the teaching staff of the Campbellton High School for the last year. The groom, who is a graduate of the Ontario Agricultural College, is associated with the Dominion Livestock Branch for Prince Edward Island.

WALNUT RIDGE, Ark., July 22.—(U.P.)—A stalk of corn 65 feet tall is growing here. It is growing through the steepel of the church.



Barbour's peanut butter. A most healthful food, and less expensive than dairy butter.

Ask your Grocer

Etiquette

By Roberta Lee

Q. Is it obligatory for one to tip the maid on a limited train?

A. Yes, if she has performed any service.

Q. When a man goes horse-back riding with a woman and a groom is present, does he or the groom assist her in mounting and dismounting?

A. The escort does.

Q. When should bread and butter plates be used?

A. At formal dinners.

Light Dishes

Make Mans

Course Easy

Savory Bean Supper dishes can be easily made by taking:

1 cup white beans

1/2 cup rich beef stock (brown is best)

1 1/2 cups stewed tomatoes

1/2 cup brown sugar

1 teaspoon salt

Pinch baking soda

Sliced breakfast bacon

3 onions

Soak beans several hours in cold water. Drain, cover with boiling water, add soda and salt and boil until tender. Drain, add tomatoes and beef stock and cook for five minutes.

Four half of this mixture into a baking dish, sprinkle with half the sugar and cover with the onions sliced thin. Add remainder of bean mixture, cover top with slices of bacon, sprinkle with balance of the sugar and bake 20 to 30 minutes in a moderate oven.

Liver en Casserole

1 lb. pork liver

4 large mushrooms

4 small carrots

1 medium onion

Two cups tomato puree

1 cup boiling water

2 tablespoons flour

1/2 teaspoon salt

1/2 cup cold water

2 sprigs parsley

Chop onion and parsley very fine, peel and cut carrots in rings. Cut up mushrooms. Cut the liver in slices and put in a casserole and add the carrots, onion, mushrooms and parsley. Pour over the tomato puree and boiling water, cover and let cook in the oven at 350 degrees F. for two hours. Combine the flour, salt and water, stir into the liquid in the casserole until the mixture boils. Return to the oven until ready to serve.

Ham Patties

1 cup finely chopped ham

1/2 cup fine bread crumbs

1 tablespoon butter

Salt to taste

1/2 teaspoon pepper

1/2 cup milk

Mix the meat with bread crumbs and seasonings; add the butter, melted. Moisten with milk, and half fill greased patty pans with mixture. Break one egg carefully on the top of each, sprinkle with a little salt and pepper. Cover eight minutes in a quick oven. Serve at once.

Savory Hamburg

1 1/2 pounds Hamburg steak

2 teaspoons salt

1/2 teaspoon pepper

8 small round potatoes

2 tablespoons butter or bacon dripping

1 can condensed vegetable soup

Mix the seasonings with the

This Summer Madness Dorothy Dix Marvels Indiscretions at Vacation

Somehow Men and Women Seem to Take a Vacation From Their Moral Principles in Summer, and to Feel Free to Say and do Things for Which They Would be Conscience-Smitten in Winter

There is something queer about summer that seems to make it melt down our moral principles just as it does our collars. Why we do things in June and July that we wouldn't dream of doing in December and January, nobody knows. We merely do them because it is the good old summertime, and we have left off our inhibitions along with our winter underwear, and anything and everything goes.

It is a kind of three months' moratorium in which conscience collects no debts, and in which we fondly believe the Recording Angel lets everything slide and enters no score against us. Thus do we feel free to commit follies in the dog days that would be impossible to us when the thermometer was down to zero, though why virtue should be a matter of temperature is a riddle no one can solve.

Still, no matter how inexplicable the fact may be, it is indisputable that summer does have a deleterious effect upon our morale. Take such a simple matter as veracity as an example of this. In the wintertime a woman may be Truthful Jane. Her speech may be yea yea and nay nay. She may be almost fanatically punctilious about the accuracy of her statements, and nothing would induce her to embroider a story to make it more fetching. Also she would be horrified at the very thought of boasting of her possessions and representing herself as richer and more socially prominent than she is.

But let this same woman go off to a summer resort and she is transformed into Saphira, and if snap judgment was taken upon liars and they were stricken down dead for telling tarrydiddles, you would hear the feet of the young men coming in with the stretchers to bear out the body as soon as she opened her mouth. For every woman virtually at a summer hotel is, by her own assertion, a millionnaire and a leader of society at home, and the only reason that she isn't dressed like Solomon in all his glory and bedecked with jewels is because she thinks it is bad taste to wear Paris clothes in summer, and she left her pearls and her tiaras in her safety deposit box so as not to be a temptation to thieves.

Why, I have heard women in summer, who were not fifty miles from home, talk about their second maids and their butlers and their chauffeurs when they did their own housework, and discuss the merits of their various imported cars when they walked to save street-car fare.

And the summer has precisely the same effect on men. An honest man, a reliable man, whose word is his bond and who would be hung, drawn and quartered before he would tell you an untruth, or deceive you about a potato or a paper of pins in winter, will lie shamelessly about his golf score or the weight of the fish he caught in summer.

Then there is the summer widow and summer widower. Men and women who are absolutely contented husbands and wives and faithful to their Darbys and Joans nine months of the year, but who philander a little in the summertime and think it no harm, though they would be conscience-smitten if they did it in the winter.

Somehow men and women seem to crave romance in summer as they do iced drinks, and to take a vacation from matrimony as they do from business. Anyhow, it is in summer that pretty young wives are most given to parking their wedding rings, and even wives with a bunch of olive branches about them, will pour into any sympathetic masculine ears the sad, sad tale of how they have missed their real soulmates and are married to men who do not understand them.

While as for men—well, of course, there are just as many pretty, slim, blonde flappers one time of the year as another, but it is chiefly in summer that husbands take notice of them and begin taking them out to dinner. In winter a man realizes he is a middle-aged family man, but in summer he gets the hallucination that he is a gay young blade and a second Valentino.

tongues and sets them to babbling? In winter they are ast ght-lipped and sets them to babbling? In winter the yare as tight-lipped as a clam and you couldn't pry a confidence out of them with a crowbar, but in summer they open up and tell to perfect strangers things that they have had hidden in their hearts for years. They will tell not only their own secrets and scandals, but those of their family and friends. They will tell things that they should be murdered for telling.

But perhaps the worst thing that summer does is to people's manners. In winter we take it for granted that if our friends wish us to visit them they will ask us, the telephone and telegraph and the United States mail still functioning perfectly, but in summer we wish ourselves on people, regardless of their desires, if they happen to have a pleasant place in the country or on the seashore or in the mountains. We simply crash in on them because it is cheaper than paying hotel bills.

Nor is this all. If the Blanks asked us to dinner in winter, we would never be guilty of taking along five or six other people with us, expecting them to be fed and comforted with drink. But we have no hesitation in stopping with a car full of people that the Blanks never saw or heard of, if we happen to be passing the Blanks' summer home and expecting the Blanks to set out refreshments for the party.

Funny what the summer does to us, isn't it?

DOROTHY DIX.

meat and pat into a thin loaf. Sprinkle the bottom of the roasting pan and flour place meat in the pan and dredge with a little flour and salt. Dispose the butter over the meat and place pared potatoes around it; after boiling 10 minutes. Dust them with flour and place a piece of butter on each or baste with dripping. Roast for 30 minutes in a moderate oven.

In the meantime warm the soup, and when the meat is done, place it on a platter, pour the soup around it and garnish with potatoes. Boiled rice can be substituted for the potatoes and served in a ring around the meat. Sage or onion juice can be added to season the meat further if desired.

GERMAN OFFICES PAY LOW WAGE

BERLIN, Germany, July 22 — (British United Press)—Less than \$50 a month is the wage paid to more than half of the men employed in German offices, while the

F. E. I. WOMAN DIES AT DUDLEY, MASS

DUDLEY, Mas., July 22—Mrs. Margaret McIntosh Gramlick, 36, wife of Fred Gramlick, died at her home on Dudley Hill late last night after a long illness. She was born in Prince Edward Island and had lived in Worcester, Dudley and Providence several years. Burial will be in Prince Edward Island.

FIRED because he was always tired

IN EVERY WALK OF life you meet the "Drowsy Bills"... men and women who are always tired. They try hard enough... but most often the poisons from constipation sap energy and strength—and bring illness, defeat and old age prematurely.

What a pity, when eating a delicious cereal could prevent it all! Kellogg's ALL-BRAN is guaranteed to relieve both temporary and recurring constipation! Two tablespoons daily—at every meal, in severe cases.

Kellogg's ALL-BRAN brings relief in a natural, healthful way, by sweeping the intestines of all poisonous wastes.

Eaten regularly, it helps keep the system healthfully clean. Isn't this far better than taking pills and drugs that are often habit-forming and may become ineffective?

ALL-BRAN also adds iron to the blood. It is a delicious cereal with milk or cream. Use it in cooking too. Recipes on the package. At your grocer's. Made by Kellogg in London, Ontario.

Kellogg's ALL-BRAN

Style Chats

WITH ALMA ARCHER

If you own about a cupful of chic and a permanent wave, perhaps you can get away with one of Agnes' tonier new hats which is being designated as the "plate" hat.

It's no doubt in the spirit of the vegetable plate which is gaining such popularity at 60 cents. However, Agnes' plate can put the iced embalming fluid on 60 cents and some more besides.

The "plate" rides on the right ear like a cart-wheel, or victoria record, but is made of knitted chenille, velvet, or felt so that it can be pulled into a becoming angle. A band tied over the left ear gives you slight assurance that you'll still have the hat with you when you get home, and the complete expanse of hair between the band and the hat gives positive assurance that you'll let yourself in for a terrible mauling at your first public appearance if you aren't really smart in this extreme type.

Paris Styles

By MARY KNIGHT
United Press Staff Correspondent

PARIS, July 23.—(U. P.)—A smart woman can make an Achilles out of any man she wants to, because, if she dresses herself tastefully and with real Parisian chic, she is his vulnerable spot, and one good glance in her direction brings him worshipfully to her shrine.

Here are two sure ways to slay your hero this summer. One way is being gay and flowerlike; the other is being fragile and alluring. Regardless of your particular type, you can be both — if you know how — and here's how!

To be gay and flowerlike in the Lanvin manner (another way of saying Parisian and successful) is to avail yourself of the use of red tulle that makes you (and him) think immediately of mist from a waterfall, caught in the sunset's last rays. Sun-pleat the bodice and add a little ruche all the way around at the top, and have the straps going over the shoulders so narrow and fine that they are nothing more than the shadow of a thread. A peplum flares from the waist like a morning glory, because it is edged with a rim of crin, and the skirt does likewise. Black net gloves and a soft black patent-leather belt are contrasts in themselves, but serve to hold the gown down to a world of reality, so that it doesn't fly away on the kite-tail of a dream.

To be fragile and alluring—use black net or tulle. One thickness of it is like a clear pool in the moonlight. Follow Jenny's example and wear the gown with an elaborate skirt in oval panels, each edged with a double ruche. It has a very décollete back, veiled with one thickness of tulle drawn over the shoulders and finished with a soft bow in the front. Flesh net gloves go with it — and your Achilles is at your feet!

Took it first Nineteen Years Ago



"Helped me in Every Way"

"I TOOK Lydia E. Pinkham's Vegetable Compound first when I knew I was to become a mother nearly nineteen years ago. "I certainly recommend this wonderful medicine for pregnancy. It helped me in every way then and is helping me now at the change. "I am on my feet all day and seldom lie down. I eat well, sleep well and feel well. "You may use my name and I am willing to write to women who ask about the Vegetable Compound." Mrs. Jessie Corrack, 417 King Street, West, Hamilton, Ontario. 98 out of a 100 users of Vegetable Compound report benefit.

Lydia E. Pinkham's VEGETABLE COMPOUND